United Nations ECE/TRADE/C/WP.7/GE.1/2014/10

Economic and Social Council

Distr.: General
6 March 2014

English only

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-second session
Geneva, 28 April to 1 May 2014
Item 4 of the provisional agenda

UNECE Standard FFV-63 concerning the marketing and commercial quality control of persimmons*

I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki* L. f. to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity
- For products graded in classes other than the „Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

* This document was submitted late due to delayed inputs.

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A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the persimmons must be:

- Intact, with the calyx attached, which may be with or without peduncle and – at stages after harvest – dry and brown
- Sound; produce affected by rotting or deterioration, such as to make it unfit for consumption, is excluded
- Clean, practically free of any visible foreign matter
- Practically free from pests
- Free from damage caused by pests affecting the flesh
- Free of abnormal external moisture
- Free of any foreign smell and/or taste.

The development and condition of the persimmons must be such as to enable them:

- To withstand transportation and handling
- To arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

At picking, at least 1/3 of the surface of the fruit should be yellow.

C. Classification

Persimmons are classified in three classes, as defined below:

(i) „Extra" Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety.

The flesh must be sound.

The calyx must intact.

The persimmons must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Persimmons in this class must be of good quality. They must be characteristic of the variety.

The flesh must be sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- A slight defect in shape
- Slight defects in colouring due to sun not exceeding 1/8 of the total surface of the fruit
- Slight skin defects not exceeding
    - the height of the fruit in case of fine corky lines running down from the calyx area
    - 1/16 of the total surface of the fruit for other skin defects
- Slight bruising not exceeding 2 cm^2 cumulative in area
- Slight internal browning not exceeding 1/3 of the total cross-section area of the fruit.

(iii) Class II

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.

The following defects may be allowed, provided the persimmons retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Defects in shape
- Defects in colouring due to sun not exceeding 1/4 of the total surface of the fruit
- Skin defects not exceeding
    - twice the height of the fruit in case of corky lines running down from the calyx area
    - 1/8 of the total surface of the fruit for other skin defects
- Slight bruising not exceeding 3 cm^2 cumulative in area
- Slight internal discolouration browning not exceeding 1/2 of the total cross-section area of the fruit
- [A slight lack of turgidity.]

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section, by the weight of the fruit or by count of fruit per package.

The minimum size shall be

(a) For persimmons sized by diameter: 40 mm

(b) For persimmons sized by weight: 50 grams

(c) For persimmons sized by count: 40 mm or 50 grams.

To ensure uniformity in size, the range in size between produce in the same package shall be:

(a) For persimmon sized by diameter: not exceeding 20 mm

(b) For persimmons sized by weight, in accordance with the table below:

Size code	*Weight in grams*	*Maximum permissible difference between fruit within the package in grams*
A	50 - 90	20
B	85-130	25
C	125-190	35
D	>180	50

(c) For persimmon sized by count: consistent with point (a).

Uniformity in size is compulsory for Classes „Extra" and I.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) „Extra" Class

A total tolerance of 5 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of persimmons satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only persimmons, with or without crowns, of the same origin, variety, quality and size (if sized).

For the „Extra" Class, the uniformity requirement also applies to colouring.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The persimmons must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[1] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[2].

B. Nature of produce

- „Persimmons" if the contents are not visible from the outside
- Name of the variety

[1] These marking provisions do not apply to sales packages presented in packages.

[2] The national legislaion of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference „packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

The name of the variety can be replaced by a synonym. A trade name[3] can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin[4] and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) expressed as:
  - Minimum and maximum diameters or
  - Minimum and maximum weights or
  - Number of units.

E. Official control mark (optional)

Adopted 20xx

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[3] A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

[4] The full or a commonly used name should be indicated.